



In Room Dining Dinner Menu

*There will be an 18% auto gratuity & \$5 delivery fee on all in room dining orders

SOUP

Chef Daily Soup Creation

A fresh daily creation prepared in house to accent your dining experience.

Cup 7 Bowl 9

Baked French Onion Soup 14

Caramelized yellow and red onions, leek, rich beef broth and gruyere cheese.

SALADS

Our salads are made using the finest ingredients. All dressings are made in house - using our own specially designed recipes uniquely paired to each salad.

Evergreen Caesar Salad 16

Fresh Romaine lettuce topped with double smoked bacon, brioche croutons, marinated white anchovies and a medium poached egg, finished with garlic & parmesan dressing.

Add grilled chicken 7 Add sauté tiger prawns 9

Green Leaf Farm Lettuce and Beets Salad 13

Roasted beets, lettuce, goat cheese crumble, fine julienne carrots, candied pecans and grilled pineapple. Drizzled with apple cider vinaigrette

Ocean Wise Albacore Tuna Loin 18

Black sesame crusted and pan seared wild caught tuna loin. Lettuce, caperberry, Japanese radishes, jalapenos and fresh mint vinaigrette.

Fresh East Coast Steamed Mussels 19

Garlic, shallots, Big Rock Traditional Ale, Dijon mustard, fresh parsley and fresh baked baguette. Add basket of house cut French fries 4

Crispy Chicken Wings 19

1 pound of chicken wings served with your choice of Chili lime, salt & pepper, tangy B.B.Q sauce or frank's hot sauce. All served with peppercorn ranch.

CHEF'S CHOICE

Hand crafted and perfected.

Charcuterie Platter for Two 29

Local prosciutto, salami calabrese, in house smoked duck breast, double cream brie cheese, sweet gherkins, assorted olives, grainy mustard, fresh baked parmesan baguette.

Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%

Wild Mushroom and Tofu Ragout 19 (v)

Tomatoes, red bell peppers, pearl onion, red lentils, finished with a curry crème fraiche and garden herbs. **Vegan without the crème fraiche.*

Mr. Charlton's Steak Sandwich 24

6oz grilled Alberta Sirloin prime cut, toasted ciabatta, tempura onion rings and cafe de Paris butter. Served with your choice of fresh cut fries, house salad or a cup of our daily soup creation.

Seafood and Chorizo Pappardelle Pasta 28

Black tiger prawns, steamed pacific baby clams, fresh chorizo crumble, vine ripe tomatoes Concassé white wine butter sauce, fresh Italian parsley, sprinkled with Grana Padano cheese. **Vegetarian option available.*

8oz Alberta Prime Cut Sirloin Steak 34

Double smoked bacon and roasted baby red potatoes, B.B.Q infused veal jus, fresh seasonal vegetables and fried paprika onions.

Add sauté tiger prawns 9

Quebec Brome lake duck duo 36

Pan seared duck breast and slow roasted crispy duck leg, confit baby red potatoes, served with a light orange-oregano scented sauce.

Fresh Skuna Bay Salmon Filet 32

Pan seared salmon filet, cauliflower puree, roasted vine ripe tomatoes, steamed asparagus, buttered fingerling potatoes, citrus truffle vinaigrette, local micro greens.

Chicken Supreme 30

Lobster and crab meat stuffed fresh oven roasted chicken breast with a citrus hollandaise sauce, herb risotto and steamed asparagus.

BISTRO STYLE PIZZA

Freshly made to order, layered with premium ingredients, baked onto our delicious house made dough and rustic tomato herb sauce.

Each additional topping 3

<i>Pepperoni</i>	<i>Spinach</i>	<i>Double Smoked Bacon</i>	<i>Old Fashioned Ham</i>
<i>Mushrooms</i>	<i>Green Olives</i>	<i>Bell Peppers</i>	<i>Roasted Garlic</i>
<i>Tomatoes</i>	<i>Banana Peppers</i>	<i>Extra Mozzarella</i>	<i>Feta Cheese</i>

Canadian Bacon 19

Locally sourced double smoked bacon, roasted mushrooms, fresh oregano, mozzarella cheese, drizzled with paprika herb oil.

Classic Italian 19

Fresh spicy Italian sausage, fire roasted red peppers, red onions, chili peppers, mozzarella cheese and Italian parsley

Hawaiian Style 19

Canadian old fashioned ham, bacon, grilled pineapple, mozzarella cheese, garnished with Italian parsley and a chili herb oil.

Above prices do not include 5% GST. Parties of 6 or more are subject to an auto gratuity of 18%

The Atlantic 20

Nova Scotia scallops, baby shrimp, red onions, mozzarella cheese, Italian parsley.

Classic Tomato & Basil 18

Vine ripe tomatoes, basil pesto, roasted garlic, feta and mozzarella cheese.

EVERGREEN GOURMET BURGERS

All burgers are made in house, served on a black and white toasted sesame bun. Accompanied with a choice of house cut pomme frite, lettuce salad with roasted tomato dressing or daily soup creation. Substitute Caesar salad 3, Poutine 3, Truffle Fries 3

Royal Canadian Lodge Classic Burger 19

Evergreen aioli, cheddar cheese, sliced red onions, vine ripe tomatoes and locally source lettuce. Add bacon 2

Alberta Farm Bison Burger 20

Green peppercorn mayonnaise, tempura onion rings, jalapenos Havarti cheese, Vine ripe tomatoes and locally sourced lettuce. Add bacon 2

Bow River Grilled Chicken Burger 17

Olive oil and herbs marinated fresh chicken breast, Canadian double cream brie cheese, homemade creamy coleslaw. Add bacon 2

Vegetarian Burger 16

Tri colour quinoa, black beans and sweet potato, guacamole, red onions, roasted red peppers, vine ripe tomatoes, locally sourced lettuce.

FRENCH FRIES**Truffle Fries 10**

French fries tossed in white truffle oil, Grana Padano cheese and fresh herbs.

Duck Confit Poutine 15

House cut French fries, slowly braised duck leg, fresh Quebec cheese curds and house made beef gravy.